



LUNCH: 12:00 NOON

Members: \$4:00

Non-Members: \$6.00

TICKETS # 790-6610

LUNCH DECEMBER 2005

Please speak to the Chef before 10am for special dietary needs.

OFFICE # 790- INFORMATION 6600

To Go Tickets Must Be Deposited At The Large Kitchen Window Immediately After Purchase



SOLD:

FIRST-COME, FIRST-SERVED

NO REFUNDS, NO EXCHANGES

*Vegetarian Option Available

MEALS ARE COOKED ON SITE

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
|---|---|--|--|--|
|  | |  | 1 Baked Salmon On A Bed Of Spinach Vegetable, Salad Roll, Dessert | 2 Chicken With Garlic Basil & Sun Dried Tomato Sauce, Salad Garlic Bread, Dessert |
| 5 Philly Style Cheese Steak, Potato Chips Salad, Roll, Dessert | 6 <u>Los Amigos</u> Paella Valencia Vegetable, Salad Roll, Dessert | 7 Tomato Orange Soup Pork Loin, Vegetable Red Potatoes, Gravy Salad, Roll, Dessert | 8 Stuffed Trout, Salad Brown Rice, Lemon Caper Sauce, Vegetable Roll, Dessert | 9 <u>Birthday Party</u> Tri-Tip With Parsley Potatoes, Vegetable Gravy, Salad Roll, Dessert |
| 12 Beef Stew With Vegetables, Salad Corn Bread, Dessert | 13 Christmas Lunch \$5- \$7- 13 Roast Turkey, Ham Mashed Potatoes, Gravy Cranberry Sauce, Salad Vegetable, Roll Pumpkin Pie | 14 Swiss Steak, Gravy Mashed Potatoes Salad, Vegetable Roll, Dessert | 15 Cup Of Clam Chowder Baked Chicken Breast Garlic & Sun Dried Tomatoes, Vegetable Salad, Roll, Dessert | 16 Baked Ham With Fruit Sauce, Vegetable Smothered Potatoes Salad, Roll, Dessert |
| 19 <u>Grandparents Breakfast</u> Assorted Pastries Assorted Meats Scrambled Eggs, Hash Brown, Pancakes Orange Juice | 20 Smothered Pork Chops, Au Groton Potatoes, Vegetable Salad, Roll, Dessert | 21 Meat Or Vegetable Lasagna, Vegetable Salad, Garlic Bread Dessert | 22 Chicken Over Caesar Salad, Vegetable Roll, Dessert | 23 <u>Closed For</u> <u>Christmas</u> |
| 26 <u>CLOSED</u> | 27 <u>CLOSED</u> | 28 <u>CLOSED</u> | 29 <u>CLOSED</u> | 30 <u>CLOSED</u> |

MENU SUBJECT TO CHANGE DUE TO AVAILABILITY OF FOODS. Please Note: If you take food home with you from the meal site, it is done at your own risk. Be sure to eat food or refrigerate it within 30 minutes of leaving the site. Reheat in a 350 degree oven until bubbly for 5 minutes. Discard any food left after 3 days.